

Sensory quality and economics of preparation of karonda candy

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SUMMARY :

The study on sensory quality and economics of preparation of karonda candy was carried out during the year 2012-2013 at Post Harvest Technology Laboratory, Department of Horticulture, Post Graduate Institute, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. An experiment was laid out in Factorial Completely Randomized Design with seven treatments and three replications with 14 treatment combinations. From the findings in sensory qualities of candy, the overall scores of taste and colour found to decrease in trend with the advancement of storage an interval of 30 days. The karonda candy recorded more acceptable score in cabinet drying than the solar drying. However, the treatment combination T₁D₁ (Fruit pieces impregnated with cane sugar (TSS 60 °Brix)+0.5% citric acid + cabinet drying) and T₁D₂ (Fruit pieces impregnated with cane sugar (TSS 60 °Brix)+0.5% citric acid + solar drying) recorded the maximum score at cabinet and solar drying, respectively. Considering the economics of the best acceptable recipe, the candy prepared with the combination of fruit pieces impregnated with cane sugar (TSS 60 °Brix)+0.5% citric acid + solar drying was found economical as compared to the other treatment combinations (Recipes) dried in cabinet drying.

KEY WORDS : Sensory quality, Economics, Karonda candy

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